

Career opportunities and training for your future



“Earn while you learn”

Each year, more than 1,350 men and women receive their Washington apprenticeship certificates in more than 100 different occupations.

Learn the skills to build a rewarding career through apprenticeship

Apprenticeship is formalized, industry-driven career training. It is designed to create high-skill, high-paying job opportunities, and is an alternative route to traditional college programs. Depending on the occupation, apprenticeships last one to six years.

For workers, apprenticeships provide:

- On-the-job training
- Wages (that increase with your experience and skills)
- Classroom studies
- Job security and increased marketability
- Opportunity to earn college credit in many occupational areas

For employers, apprenticeships make sense and ensure:

- An effective way to develop well-trained, highly skilled workers who have been given training customized to specific work requirements
- A diverse and qualified pool of workers, including women and minorities
- Lower training costs
- Increased productivity
- Reduced absenteeism and job-turnover rates
- Improved community relations and employee relations

Apprenticeship programs are more popular than ever. In Washington, about 14,000 people participate in nearly 300 apprenticeship programs, including many emerging fields such as culinary arts, child-care and dispensing opticians.



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For more information, contact the Washington State Department of Labor and Industries Apprenticeship Section at 360-902-5320, or visit www.LNI.wa.gov/TradesLicensing/Apprenticeship/.

Department of
**LABOR AND
INDUSTRIES**



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Washington State's Culinary Arts Apprenticeship Program

Registered apprenticeships provide comprehensive training required for the highly skilled profession. Apprentices work in all aspects of kitchen operations, including baking and pastries, meat cutting, hot- and cold-food production, soups and sauces, food presentation, management skills, nutrition and sanitation.

The program is 6,000 hours (three years) of on-the-job training and 200 hours a year of classroom training. Upon completion, the American Culinary Federation and Washington State recognize the apprentice as a certified culinarian. Average salaries range from \$30,000-\$40,000 for entry-level management positions to \$60,000-\$90,000 for certified executive chefs in the Seattle area.

Registered Apprenticeship

Be a part of the evolving workforce and "earn while you learn" by exploring the many career opportunities that await you as an apprentice.

Pathways to a Culinary Career*

	University	Community college	Vocational Technical	Private institute	Apprenticeship
Average cost per student	\$34,389	\$7,500	\$4,800	\$30,000	\$175 enrollment union fees \$57 per quarter
Job placement rate	N/A	95%	95%	98.5%	100%
Average expected salary	Entry level \$17.54/hr or \$35,000/yr	Entry level \$8 - \$10/hr Chef 2-3 yr \$35- \$40,000/yr Executive chef \$65-70,000/yr	Entry level \$10/hr Chef 2-3/yr \$25- \$30/hr Executive chef \$65-70,000/yr	Entry level \$24-25,000/yr Chef 2-3/yr \$35- \$45,000/yr Executive chef \$75,000/yr	Entry level \$30-35,000/yr Chef 2-3/yr \$35- \$50,000/yr Executive chef \$60-\$100,000/yr

* Based on an L&I survey in the Puget Sound Region.

For more information visit <http://www.washingtonstatechefs.com>, or contact Walter Bronowitz, CCC, CCE, AAC, Apprenticeship Coordinator, 206-459-0300 or walter.apprenticeship@washingtonstatechefs.com.

